

Our Menu

Amelier Café



Parisian Morning

Amelier Café



AMELIER
CAFÉ PARISIEN

Hot Coffee's

Amelier Café



Espresso \$8.000

Espresso is a concentrated and strong coffee, made by forcing hot water under pressure through finely ground coffee.

Tinto \$8.500

It is filtered coffee, often served black or with a small amount of water.

Americano \$9.500

Americano coffee is a smooth and balanced drink made by diluting an espresso with hot water. Delicious and versatile, perfect for those who prefer a milder coffee.

Cappuccino \$12.000

Cappuccino is an Italian coffee made with espresso, steamed milk, and milk foam, creating a balanced and delicious blend. **Almond Milk = \$14,000**

Café Latte \$11.000

A café latte is an espresso softened with steamed milk and topped with a light layer of foam. **Almond Milk = \$13,000**

Macchiato \$10.000

A macchiato is an espresso "stained" with a small amount of milk foam, creating a strong coffee with a soft, creamy touch.

Almond Milk = \$11,500

Café Moka \$14.000

A mocha coffee is a delicious blend of espresso, chocolate, and steamed milk, creating an indulgent and comforting drink.

Té Chai de la Casa \$15.000

An aromatic blend of Eastern spices with sweet and spicy notes.

Cold Coffee's

Amelier Café



Americano \$10.000

A harmonious blend of bold espresso and cold water, resulting in a refreshing drink with both robust and smooth notes.

Affogato \$17.000

Cold espresso poured over ice cream, blending intensity and smoothness.

Cappuccino \$13.000

Made with espresso, foamy milk, and ice. **Almond Milk = \$15,500**

Café Latte \$12.000

An iced latte is a refreshing drink that blends espresso with cold milk, perfect for warm weather. **Almond Milk = \$15,000**

Frappé \$13.000

Iced coffee blended with ice, milk, and sugar for a refreshing, frothy drink topped with whipped cream.

Limonada de Café \$12.000

A refreshing combination that balances the intensity of cold coffee with the citrus brightness of lemonade, creating a unique and invigorating drink.

Michelada de Café \$18.500

Coffee Michelada is an intriguing fusion of beer, lime, and coffee, creating a unique experience for lovers of both coffee and beer. A bold blend for adventurous palates.

Cold Brew Frutal \$18.000

A beverage with strong caffeine and fresh fruits.

Té Chai de la Casa \$16.500

An aromatic blend of Eastern spices with sweet and spicy notes.

Amelier Puff Pastries

Amelier Café



Croissant 4 Quesos \$10.000

Combines the richness of cheddar, the smoothness of mozzarella, the indulgence of double cream cheese, and the bold flavor of Parmesan.

Croissant Natural \$8.000

An exquisite classic of French cuisine.

Croissant Chocolate \$12.000

An exquisite puff pastry delicacy filled with smooth chocolate.

Palito Normandía \$8.000

A crispy, golden breadstick with the smooth and authentic flavor of campesino cheese.

Amelier Chocolate

Amelier Café



Chocolate Blanco \$14.000

A creamy, sweet drink with white chocolate and cinnamon flavor.

Chocolate Tradicional \$12.000

An intense, rich drink with the flavor of dark chocolate or milk chocolate.

Parisian Morning

\$25.500

Crema Montada

Light and smooth whipped cream, ideal for accompanying drinks and desserts.



Chocolate

Colombian hot chocolate, creamy and smooth, perfect for any time of the day.

Croissant Relleno

Warm butter croissant with eggs, mixed cheeses, pepperoni, mesclun greens, toasted walnuts, roasted tomato, and hollandaise sauce.

Parisian Breakfast

Amelier Café



Huevos Amelier \$35.000

Eggs fried in cherry tomato butter, mixed cheeses, basil, serrano ham, and toasted baguette slices.

Bagel \$45.000

Plain bagel with avocado, semi-cured pork, eggs, and homemade mayonnaise. A complete and well-balanced option.

Avocado Poulain \$34.000

Sourdough bread, cream cheese, guacamole, bacon, and eggs cooked to your liking.

Amelier Breakfasts

Amelier Café

Includes Beverage
(Please request it from your server)



Ranchero \$45.000

Two fried eggs with arepa and melted cheese, topped with tomato sauce, crispy bacon, and cilantro sprouts.

Omelette \$45.000

Omelet filled with ham, cheddar cheese, spinach, cream cheese, chili powder, and pea sprouts. Bowl of seasonal fruit.

Americano \$45.000

Bacon, two fried or scrambled eggs, avocado, waffles with red berry jam, and a bowl of seasonal fruit.

Calentado Medellin \$45.000

Rice with beans, crushed chicharrón, paisa-style arepa, avocado, and cilantro.

Croque \$45.000

Focaccia with the house egg blend, grilled ham, hazelnut béchamel, and melted cheese.

Crêpe \$45.000

Crêpe filled with ricotta, ceviche-style pearl tomatoes, fresh slices of avocado and zucchini, grated walnut, and pea sprouts.

Tazón Açaí \$45.000

Golden granola, frozen açaí, blackberries, blueberries, banana, lychees, and kiwi.



←—→
*"Sometimes, what we are looking for is closer
than we THINK."*
←—→


AMELIER
CAFÉ PARISIÑO

Le Midi Amelior
Amelior Café



AMELIER
CAFÉ PARISIEN

Amelier Combos

Amelier Café



Le Midi \$50.000

Main Course + Drink + House Dessert.

Available exclusively on the afternoon menu. The included drink cannot be alcoholic.

Dulce Conversación \$27.000

Crème Brûlée + Coffee or Hot Chocolate.

House Desserts

Amelier Café



Waffle Lépic \$30.000

Belgian waffle, cheesecake, red berry mojito, salted caramel, oat and panela crumble.

Tostadas Philomène \$25.000

Traditional French dessert, brioche bread served with ice cream, strawberries, blueberries, crumble, and caramel sauce.

Torta de Chocolate \$20.000

A sublime chocolate cake delight, with a soft and fluffy texture. A true celebration of the classic and indulgent.

Cheesecake (Arequipe | Frutos Rojos) \$16.500

A fluffy delight that will charm your palate. With a light base and filling, it is topped with a vibrant mix of fresh strawberries, raspberries, and blackberries or caramel.

Crème Brûlée \$25.000

Typical French dessert with hints of caramel, liqueur, and sweetened milk.

Brunch Amelier

Amelier Café



Marranitas \$30.000

Ripe plantain fried in vegetable oil, with crispy pork belly, melted costeño cheese, and homemade hogao, served with costeño cream, red pepper mayonnaise, and tamarillo jam.

Papas Neuf \$32.000

Potatoes served with blueberry cream cheese, bacon jam, crispy onions, chives, and cheddar cheese sauce.

Hamburguesa Amelier \$40.000

180 g beef, brioche bun, smoky jam and bacon, lettuce heart, green tomatillo, and pickled onions.

Sándwinch Nino \$35.000

Artisan bread, red pepper aioli, shredded chicken breast, cream cheese, house mayonnaise, pecans, celery, and peaches in syrup, avocado slices, pineapple in syrup, and crispy beet.

Arepa Amelier \$36.500

Two costeño cheese arepas filled with shredded beef, shredded chicken with mushrooms, avocado, mixed cheeses topped with crispy leek and feta cheese, garnished with smoked red pepper sauce and sprouts.

Cacerola Montagne \$50.000

Rice with beans, crispy chicharrón, Santarosano chorizo, shredded beef in criolla sauce, ripe plantain, corn tostones, fried egg, and avocado.

Sopa de Cebolla Gratinada \$27.500

Slow-caramelized onions in a rich broth, served with artisan bread and a generous layer of oven-baked, golden, and comforting melted cheese.

Amelier Beverages

Amelier Café



Mocktail Amazónico \$21.000

Arazá, coconut juniper tonic, spiced syrup with cinnamon, cloves, and pepper, mint, and ground pepper.

Mocktail Trópico \$21.000

Arazá, coconut juniper tonic, spiced syrup with cinnamon, cloves, and pepper, fresh mint, and ground pepper.

Mocktail Cálido \$21.000

Guava and lemon balm cordial, lime juice, dry tonic, lemon balm salt.

Mocktail Huerto \$21.000

Soursop extract, cardamom and basil syrup, lemon, dry tonic, mint, and flower.

Mocktail Caribe \$21.000

Watermelon juice, lime juice, Isabella grape syrup, rose tonic, rosemary, and Isabella grapes.

Mocktail Andino \$21.000

Tamarind syrup, grapefruit tonic, grapefruit crescent, and basil tree.

Limonada Natural \$14.500

Refreshing lemonade made with fresh lemons.

Limonada de Coco \$15.500

A refreshing combination of natural lemonade with a tropical twist.

Jugos Naturales \$14.500

Blackberry, Strawberry, Banana, Pineapple, Mango.

Jugos de Naranja \$9.000

Glass of fresh orange juice.

Jugos de Mandarina \$9.000

Glass of fresh tangerine juice.



L'Espéro
Amelier Café



L'Espéro Amelier

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Arepa Boyacense \$35.000

Hollandaise foam, cilantro sprouts, arepa filling, Boyacense arepa, pork kakuni.

Sando \$30.000

Ham, brioche bread, mixed sprouts, mozzarella cheese, homemade mayonnaise, Batavia lettuce, Capira potato, panko.

Ensalada Amelier \$35.000

Mesclun greens, osmosed watermelon, candied almonds, crushed achira seeds, fried basil leaves, coriander honey, avocado, crispy oatmeal-coated chicken. **(Vegan Option)**

Tartine \$45.000

Toasted artisan bread (sourdough or baguette), cream cheese or butter, avocado, cherry tomatoes, ham or prosciutto, brie or mozzarella cheese, smoked salmon, eggs (poached or scrambled), arugula or basil, olive oil, and flaky salt.

Titote de Pollo \$65.000

Pickled salad, 320g chicken titoté, purple basil, toasted bread, and popcorn corn.

Churrasco \$75.000

Grilled skirt steak (300 g), juicy cut of beef seared to perfection and finished with aromatic butter and flaky salt. Served with golden, crispy-on-the-outside, tender-on-the-inside potato wedges and a freshly grilled hot arepa.

Punta de Anca \$80.000

Top sirloin (300 g), tender and juicy cut grilled to medium doneness. Served with golden potato wedges and a grilled arepa.

Pizzas Amelier

Amelier Café



Pizzetta Margarita \$49.000

Pomodoro sauce, mozzarella cheese, caramelized cherry tomatoes with coriander honey, and basil.

Pizzetta Pepperoni \$49.000

Pomodoro sauce, mozzarella cheese, pepperoni, powdered oregano, goldenberry reduction, and Parmesan.

Pizzetta Vegetariana \$49.000

Caramelized apple sauce with crunchy walnuts, melted mozzarella cheese, and a touch of basil and extra virgin olive oil.

Cheese Board

Amelier Café



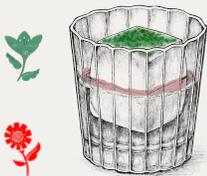
Tabla de Quesos Amelier \$85.000

Brie cheese (soft and creamy), Gouda cheese (semi-mature, slightly sweet), Manchego cheese (firmer with character), Blue cheese like Roquefort or Gorgonzola (intense, for contrast), Goat cheese (fresh and aromatic), Ham or prosciutto, Fresh fruits (grapes, strawberries, or figs), Nuts (walnuts, almonds), Honey or artisanal jam, Olives or pickles, Artisan bread or crackers.

(Ideal for 2 to 3 people)

Signature Cocktails

Amelier Café



Pradera \$50 k

Unión Mezcal
Plums
Agave



Nomade \$50 k

Tanqueray Gin
Fernet Branca
Huacatay
Mango



Helecho \$60 k

Tanqueray Gin
Grapefruit and Fennel Cordial
Bitter Bianco



Dolce Amelier \$50 k

Havana 7 Rum
Soursop
Lulo

(Seasonal Cocktail)



Bitter



Dry



Citrus



Herbal



Fruity



Sweet



Creamy



Umami



Banana Cream \$60 k

Whisky
Peanut
Banana



Terroir \$50 k

Unión Mezcal
Tamarillo
Beetroot
Chocolate



Sbagliato Poulain \$50 k

Campari
Grapefruit Meringue
Arazá



Dafne \$60 k

Don Julio Blanco Tequila
Lemongrass
Green Grape

Amelior Café
"A place for BEING and DOING"

